

I claim:

1. An orally consumable film for delivering at least one active agent to an oral cavity wherein the film is rapidly dissolvable in the oral cavity, wherein the film is produced from a composition comprising a pectin having an intrinsic viscosity of about 2.5 dl/g or less and at least one active agent.
2. The film of claim 1 wherein the intrinsic viscosity is about 1.8 dl/g or less.
3. The film of claim 1 wherein the pectin is a high methyl ester pectin.
4. The film of claim 1 wherein the pectin is a low methyl ester pectin.
5. The film of claim 1 wherein the pectin is present at a concentration of about 20 to about 80% by weight based on the dry weight of the film.
6. The film of claim 1 wherein the active agent is a flavoring agent.
7. The film of claim 1 wherein the active agent is a pharmaceutical.
8. A composition for producing an orally consumable film for delivering at least one active agent to an oral cavity which is rapidly dissolvable in the oral cavity, the composition comprising a pectin having an intrinsic viscosity of about 2.5 dl/g or less and at least one active agent.
9. The composition of claim 8 wherein the intrinsic viscosity is about 1.8 dl/g or less.
10. The composition of claim 8 wherein the pectin is a high methyl ester pectin.
11. The composition of claim 8 wherein the pectin is a low methyl ester pectin.

12. The composition of claim 8 wherein the active agent is a flavoring agent.
13. The composition of claim 8 wherein the active agent is a pharmaceutical.
14. A method for delivering a breath freshening agent to an oral cavity which comprises preparing an orally consumable film composition which is rapidly dissolvable in the oral cavity, the composition comprising a pectin having an intrinsic viscosity of about 1.8 dl/g or less and at least one active agent, and placing the film in the oral cavity.
15. The method of claim 14 wherein the intrinsic viscosity is about 1.8 dl/g or less.
16. A process for making a rapidly dissolving pectin film, comprising the steps of: degrading a first pectin solution having an intrinsic viscosity of about 4.9 dl/g or more to obtain a second pectin solution having an intrinsic viscosity of about 2.5 dl/g. or less; and forming a film from the second pectin solution.
17. The process of claim 16 wherein the intrinsic viscosity is about 1.8 dl/g or less.
18. The process of claim 16 further comprising adding an active ingredient to the first or second pectin solution.
19. The process of claim 16 wherein the first pectin solution is degraded by homogenizing.
20. The process of claim 16 wherein the homogenizing is at a pressure of about 5,000 psi.
21. The process of claim 16 wherein the first pectin solution is degraded by an oxidizer.
22. The process of claim 21 wherein the oxidizer is 5% hydrogen peroxide.

23. The process of claim 16 wherein the first pectin solution is degraded by depolymerizing enzyme.
24. The process of claim 23 wherein the enzyme is pectinase.
25. The process of claim 16 wherein the first pectin solution is degraded by raising the pH.
26. The process of claim 25 wherein the pH is raising with sodium hydroxide.
27. The process of claim 25 wherein the pH is raised to about 6 to about 8.